

### **Abstract**

The frozen pie dough product according to the invention contains a cereal flour, water and a fat as the main components, has a multi-layer structure having voids, has a pie dough density of 1.01 g/cm<sup>3</sup> or more and less than 1.085 g/cm<sup>3</sup>, and contains unreacted chemical leavening agents remaining therein. By baking the frozen pie dough product even in a short time in a high-power oven after freezing, it is possible to give a product which is in a stable and well-risen state with a layered texture, can be easily baked and has a crispy texture.